



**2016**

## TEMPORARY MODERATE OR COMPLEX FOOD SERVICE APPLICATION

Apply on-line at [www.kingcounty.gov/health/portal](http://www.kingcounty.gov/health/portal)

**COMPLETE ALL SECTIONS, BOTH PAGES. TYPE OR PRINT LEGIBLY. DUE AT LEAST 14 DAYS PRIOR TO EVENT.**

→ Will food be cooked from raw animal products or will animal products be served raw? ☐ Yes ☐ No

→ Will foods be cooked and cooled? ☐ Yes ☐ No

**\*If question 1 or 2 above is answered YES, apply for the Complex Permit.**

→ Select the permit you would like to purchase below (include late fees, if applicable):

<b>Moderate</b> - Sampling potentially hazardous foods; reheating commercially made foods (USDA/WSDA); hot holding unpackaged		
Permit type	Fee	Office code
<input type="checkbox"/> Moderate Single Event	\$290	6242
<input type="checkbox"/> Moderate Multiple* - First of 5 permits	\$640	6243
<input type="checkbox"/> Moderate Multiple Additional* - Permits 2 to 5	\$0	6244
<input type="checkbox"/> Moderate Unlimited* - First permit (must complete multiple permit package first)	\$750	6245
<input type="checkbox"/> Moderate Additional Unlimited* - Permit 2+ until 12/31/2016	\$0	6246
<input type="checkbox"/> <b>Late Fee</b> , application made 3-5 days prior to the event	\$50	
<input type="checkbox"/> <b>Late Fee</b> , application made 1-2 days prior to event must be submitted in-person and requires approval	\$100	

<b>Complex</b> - Food cooked from raw animal products; serving raw animal products; foods cooked and cooled		
Permit type	Fee	Office code
<input type="checkbox"/> Complex Single Event	\$350	6247
<input type="checkbox"/> Complex Multiple* - First of 5 permits	\$700	6248
<input type="checkbox"/> Complex Multiple Additional* - Permits 2 to 5	\$0	6249
<input type="checkbox"/> Complex Unlimited* - First permit (must complete multiple permit package first)	\$850	6250
<input type="checkbox"/> Complex Unlimited Additional* - Permit 2+ until 12/31/2016	\$0	6251
<input type="checkbox"/> <b>Late Fee</b> , application made 3-5 days prior to the event	\$50	
<input type="checkbox"/> <b>Late Fee</b> , application made 1-2 days prior to event must be submitted in-person and requires approval	\$100	

\*You must have a Certified Booth Operator in each booth using a multiple or unlimited moderate or complex permit

→ **Total:** \_\_\_\_\_

**1. Event Name:** \_\_\_\_\_ **Event Coordinator:** \_\_\_\_\_

**Event Coordinator Email:** \_\_\_\_\_ **Phone:** \_\_\_\_\_

**Event Location:** \_\_\_\_\_ **City:** \_\_\_\_\_ **ZIP:** \_\_\_\_\_

**2. Name of Booth:** \_\_\_\_\_ **Contact Person:** \_\_\_\_\_

**Email:** \_\_\_\_\_ **Phone:** \_\_\_\_\_

**Home Address:** \_\_\_\_\_ **City:** \_\_\_\_\_ **ZIP:** \_\_\_\_\_

**Event Start Date:** \_\_\_\_\_ **Event End Date:** \_\_\_\_\_ **Start Hour:** \_\_\_\_\_ **End Hour:** \_\_\_\_\_

**3. Prep Kitchen.** All advance food preparation, cooling, and storage must be done in an approved kitchen facility.

**Kitchen Name:** \_\_\_\_\_ **Kitchen Contact Person:** \_\_\_\_\_ **Phone:** \_\_\_\_\_

**Address:** \_\_\_\_\_ **City:** \_\_\_\_\_ **ZIP:** \_\_\_\_\_

Completing this application does not constitute approval to operate. An inspector will contact you prior to issuing a permit.

**ONCE THE APPLICATION IS APPROVED, NO CHANGES MAY BE MADE WITHOUT APPROVAL. TEMPORARY FOOD VENDORS WITH FAILED INSPECTIONS, FOUND TO HAVE ONE OR MORE IMMINENT HEALTH HAZARDS, WILL BE ASSESSED A \$160 REINSPECTION FEE. IF THE VIOLATIONS CAN BE CORRECTED THE BOOTH MAY REOPEN AND CONTINUE TO OPERATE FOR THE REST OF THE EVENT.**

**For approved refunds, there is a \$25 refund processing fee.**

**Please submit your application to:**

**EASTGATE**

14350 S.E. Eastgate Way, Bellevue, WA 98007  
(206) 477-8050

**DOWNTOWN SEATTLE**

401 - 5<sup>th</sup> Avenue, Suite 1100, Seattle, WA 98104  
(206) 263-9566

S:\EHSHARE\TECHDATA\Food\Food Forms\2016 Food Forms

3.1.16

**For Office Use Only:**

Booth ID #: \_\_\_\_\_

AR #: \_\_\_\_\_

Invoice #: \_\_\_\_\_

Payment Date: \_\_\_\_\_

District Code: \_\_\_\_\_

#### 4. Food preparation and menu

If this is an application for a multiple or unlimited permit where the initial application has already been approved, only complete the menu section if you have additional menu items.

LIST ALL FOODS Include beverages and condiments (indicate if bought packaged)	Purchased raw or pre-cooked?	Produce washing location	Where prepared (sliced, mixed, etc.)	Cooking/reheating equipment used? Final cook/reheat temperature?	Method used if cooling (kitchen only)	Transported hot or cold? Type of equipment used to transport?	Cold holding equipment used at event? (41°F or below)	Hot holding equipment used at event? (135°F or above)
<i>Example: Hamburger</i>	<i>Raw</i>	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	Kitchen: Event: <i>grill, 155°F</i>		<i>Ice chest</i>	<i>Ice Chest</i>	<i>Grill</i>
		<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	Kitchen: Event:				
		<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	Kitchen: Event:				
		<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	Kitchen: Event:				
		<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	Kitchen: Event:				
		<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	Kitchen: Event:				
		<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	Kitchen: Event:				
		<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	Kitchen: Event:				
		<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	Kitchen: Event:				

NOTE: Use a separate sheet of paper if all of your menu items do not fit onto this form.

Temperatures to know: cold hold 41°F or below; hot hold 135°F or above; reheat for hot holding 165°F or above; final cook: eggs, fish, meat 145°F; ground meat 155°F; poultry 165°F